

## PROCESS FOR THE PASTEURIZATION OF EGG PRODUCTS

**Patent number:** IL32302  
**Publication date:** 1972-07-26  
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**Classification:**  
- **international:** A23B5/00  
- **european:**  
**Application number:** IL19690032302 19690528  
**Priority number(s):** US19680738411 19680620; US19680788078 19681230

**Also published as:**

NL6909465  
GB1258934  
FR2011278  
ES367905 (/  
DE1930782

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Abstract not available for IL32302

Abstract of correspondent: **GB1258934**

1,258,934. Pasteurization of egg products. STAUFFER CHEMICAL CO. 28 May, 1969 [20 June, 1968; 30 Dec., 1968], No. 26885/69. Heading A2D. Liquid egg products are pasteurized by (a) adding thereto at least 0.05% by a per-oxyhydrate of an alkali metal salt and (b), heating to 115-145 F for 0.5-5 mins. to pasteurize. Peroxyhydra potassium and/or sodium phosphates, carbonate and sul-phate may be used in (a). A food grade bivalent meta containing material, such as zinc chloride and/or calcium hydroxide, chloride and acetate, may also be added to whole egg.